

Bistro on the Mile Jul-Aug Lunch Buffet Menu

自助餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Brown Crab 麵包蟹

Crayfish 小龍蝦

Cooked Green Whelk 翡翠螺

Appetizer 前菜

Prawn cocktail 蝦雞尾酒

Smoked Duck Breast with Fresh Mango Salsa 煙熏鴨胸配芒果莎莎醬

Smoked Salmon 煙三文魚

Pork Belly with Minced Garlic 蒜泥白肉

Buffalo cheese ball and tomato with pine nut and balsamic 水牛芝士配番茄配松子和香醋 (V)

Chorizo salami 辣肉腸

Gammon Ham with melon 金門火腿配甜瓜

Lyoner Sausage 利安娜腸

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲 (V)

Salad 沙律

German Potato salad 德國薯仔沙拉律

Thai Green Mango Salad with Crab Meat 泰式芒果蟹肉沙律

Mixed mushroom salad in Yuzi sauce 雜菌沙律

Thai chicken feet salad 泰式雞腳沙拉

Fresh Mango and Fruit Prawn Salad 芒果大蝦沙律

Romaine salad, Rocket, Endive, Baby Spinach and mixed lettuce

Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜

Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇, Beetroot 紅菜頭

Italian dressing, Thousand Island, French dressing

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese plater

Goat cheese, 羊奶芝士, Brie 法國芝士, English Cheddar 車打芝士,

Gouda cheese,

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Soup 湯

Chinese soup 中式湯

Western Soup 西式湯

JAPANESE FOOD

Sashimi Station 精選刺身

Salmon, Tuna, Scallop, Snapper, Octopus, Amaebi, Herring fillet,

三文魚刺身、吞拿魚刺身、帶子、鯛魚刺身、八爪魚刺身、甜蝦、希靈魚

Seared sushi 火炙壽司

Flamed Tuna, scallop, salmon 吞拿魚, 帶子, 三文魚
Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Japanese Tempura

Vegetable tempura 雜菜天婦羅, Prawn tempura 大蝦天婦羅

Japanese snack

Marinated octopus with sesame, squid salad, whelk salad, Wasabi Tako,
Spicy Clam, Seasonal scallop fringe, Chuka salad
芝麻章魚、魷魚沙律、海螺沙律、芥末章魚、
辣蜆肉、帶子裙邊、中華沙律

Chinese Noodles station 中式拉麵檔

Noodles, udon, oil noodles, seasonal vegetables, chicken soup
Wonton, fish skin dumpling, squid ball, beef ball, fish ball, fish fillet, mushroom, bean curd
生麵, 烏冬, 油麵, 時菜, 清雞上湯
雲吞, 魚皮餃, 墨魚丸, 牛丸魚旦, 魚片, 冬菇, 豆卜
Chaozhou Oyster Porridge
潮州蠔仔粥

Hot Food

Okonomiyaki (Japanese savory pancake) 大阪燒
Japanese grilled squid with teriyaki sauce 照燒魷魚筒
Mango stuffed chicken breast with honey gravy 芒果釀雞胸肉配蜜糖汁
Lasagna Bolognese 肉醬千層面
Roasted potato with rosemary 迷迭香燒薯
Baked broccoli with cheddar cheese 芝士焗西蘭花
Pan-fried sole fillet with truffle cream sauce 香煎龍脷柳配黑松露忌廉汁

Chinese Hot Food

Fried rice with Crab Meat and Seafood 蟹肉海鮮炒飯
Chinese barbecue 燒味拼盆 (Roast Pork, Soy Sauce Chicken)
Stir-fried Mussels with Black Bean Sauce 豉汁炒青口
Typhoon shelter style stir-fried prawn 避風塘式炒蝦
Deep fried Chicken wing with spicy salt 椒鹽炸雞翼
Oysters Congee 蠔仔粥
Wok-fried Geoduck with broccoli and garlic 西蘭花蒜蓉炒象拔蚌
Dim Sum 點心 Siu Mei 燒賣, Teochew Dumplings 潮州粉果
Sea Snails in Spicy Wine 辣酒煮海螺

Indian Hot Food

Tandoori Lamb chops 印度烤羊排
Indian Butter Chicken 印度牛油雞
Papadum 印度薄脆
Jeera Rice 杰拉飯

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁
Roasted Ribeye steak 燒肉眼牛扒

Sauce: Red wine gravy sauce紅酒燒汁
mushroom sauce蘑菇燒汁

The food menu items will be on rotation, 菜單會定期轉換

Bistro on the Mile Jul-Aug Dinner Buffet Menu

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Brown Crab 麵包蟹

Crayfish 小龍蝦

Cooked Green Whelk 翡翠螺

Fresh Oyster 生蠔

Cold Lobster 凍龍蝦

Appetizer 前菜

Prawn cocktail 蝦雞尾酒

Smoked Duck Breast with Fresh Mango Salsa 煙熏鴨胸配芒果莎莎醬

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Lyoner Sausage 利安娜腸

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲 (V)

Abalone and seafood salad with white wine jelly 鮑魚海鮮沙律白酒啫喱杯

Duck foie gras and artichoke terrine 鴨肝凍批

Parma Ham with melon 帕爾瑪火腿配甜瓜

Salad 沙律

German Potato salad 德國薯仔沙拉律

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Mixed mushroom salad in Yuzi sauce 雜菌沙律

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Gouda cheese,

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

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Seared sushi 火炙壽司

Flamed Tuna, scallop, salmon 吞拿魚, 帶子, 三文魚
Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

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Japanese snack

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Spicy Clam, Seasonal scallop fringe, Chuka salad
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辣蜆肉、帶子裙邊、中華沙律

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生麵、烏冬、油麵、時菜、清雞上湯
雲吞、魚皮餃、墨魚丸、牛丸魚旦、魚片、冬菇、豆卜

Hot Food

Okonomiyaki(Japanese savory pancake)大阪燒
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Mango stuffed chicken breast with honey gravy 芒果釀雞胸肉配蜜糖汁
Lasagna Bolognese 肉醬千層面
Roasted potato with rosemary 迷迭香燒薯
Baked broccoli with cheddar cheese 芝士焗西蘭花
Pan-fried sole fillet with truffle cream sauce 香煎龍脷柳配黑松露忌廉汁

Chinese Hot Food

Fried rice with Crab Meat and Seafood 蟹肉海鮮炒飯
Chinese BBQ duck 燒鴨 and Suckling Pig 燒乳豬
Stir-fried Mussels with Black Bean Sauce 豉汁炒青口
Typhoon shelter style fried prawn 避風塘式炒蝦
Typhoon shelter style fried crab 避風塘炒蟹
Pan-Fried Oysters Cake 香煎蠔餅
Wok-fried Geoduck with broccoli and garlic 西蘭花蒜蓉炒象拔蚌
Steamed scallops with garlic vermicelli 蒜蓉粉絲蒸扇貝
Sea Snails in Spicy Wine 辣酒煮海螺
Steam fish with Ginger and Scallion 薑蔥蒸魚

Indian Hot Food

Tandoori Lamb chops 印度烤羊排
Indian Butter Chicken 印度牛油雞
Papadum 印度薄脆
Jeera Rice 杰拉飯

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Ribeye steak 燒肉眼牛扒

Roasted Prime Rib of Beef (Weekend) 燒有骨肉眼扒

Sauce: Red wine gravy sauce 紅酒燒汁

mushroom sauce 蘑菇燒汁

Live cooking for the customer

Boiled Abalone Japanese Style (Cold) 日式磯煮鮑魚 (凍)

Braised Fish Maw with Sea Cucumber 海參燜花膠

Ice-cream cookie sandwiches w/almond chocolate crunchy 曲奇雪糕三明治配杏仁朱古力脆脆

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